

IL REFETTORIO

l'essenza del ristorante

MENÙ

STARTER

Fried Wagyu "Miyabi" tartare in lentil crust with red pepper and finger lime.	€. 24,00
Musky octopus , agretti (local tipe of cress) and bagna cauda (a Piedmontese dip made with garlic, anchovies, butter and oliv oil).	€. 24,00
Flambéed scallops on its coral foam, lumpfish roe and burnt lemon (1, 2, 4, 5, 7, 12, 14).	€. 24,00
Smoked tuna cheviche with citrus fruits foam and sweet and sour Tropea onion (4, 5, 6, 8, 14)..	€. 22,00
Lemongrass scented crab with Tropea onion "in saor" cream and "Baerii Kala" caviar (1, 2, 3, 4, 12).	€. 30,00
Sant'Ilario raw ham aged 36 months with crunchy rye focaccia and horseradish sauce.	€. 24,00
Poached "Mountain egg" with celeriac foam, "Pur Pur" bread crumble, Wagyu "Miyabi" cured prok jowl and fermented beetroot powder.	€. 22,00

ARTISAN PASTA

Gnocchi filled with asparagus and spring onion on chargrilled carrot cream , Nero Fumè fondue and Extra-vecchio balsamic vinegar aged over 50 years "Acetaia Sereni" selection.	€. 24,00
Fresh egg pasta "Spaghetti" with butter, lime, anchovy sauce, Cantabrian anchovies and herring eggs.	€. 24,00
Bucatini pasta with amatriciana sauce made with Wagyu cured cow cheek and "Piennolo" cherry tomatoes.	€. 24,00
Cappelletti pasta filled with seafood rogout served with artichokes on prawn bisque.	€. 24,00
Ravioli stuffed with roasted guinea, fowl with aubergine and basil caponata.	€. 24,00

FROM THE GRILL

Mini burgers tasting made with Chianina "Macelleria Fracassi" and piedmontese Fassona "Cazzamali selection" with plantain chips, porcini mayonnaise, seasonal vegetables and smoked blue cheese.	€. 35,00
Piedmontese Fassona fillet "Cazzamali" selection with mustard sauce and confit artichoke (200g).	€. 30,00
Piedmontese Fassona rib steak "Cazzamali selection" with grilled vegetables (for 2 persons, 1Kg minimum).	€. 9 HG
Fiorentina style steak/fillet (based on availability) of Chianina "Macelleria Fracassi selection" with grilled vegetables (for 2 persons, 1Kg minimum).	€. 9 HG
Curried chickpea patties and Brussels sprouts (1, 3, 5).	€. 22,00
Grilled octopus on black garlic potato foam, capers powder and red datterino umami (4, 7, 9, 12).	€. 28,00
Wagyu "Miyabi" ribeye with baby vegetables flavored with aromatic herbs and glaze of its gravy (140g) (6, 9).	€. 50,00
Sichuan pepper soaso with asparagus, lemon and pistachio sauce.	€. 28,00
Cover charge and basket of artisanal bread made with selected and naturally leavened organic flours.	€. 4,00

N.B. In our dishes there may be some products considered for some ALLERGENS.
This presence is possibly signaled for each dish by means of numbers which refer to the list published below.
If you are subject to any food allergies, we kindly ask you to always inform our service staff in any case.

Lista degli allergeni / Liste des allergènes / List of allergens:

- 1 - glutine/gluten, 2 - crostacei/crustacés/crustacean, 3 - uova/oeufs/egg, 4 - pesce/poisson/fish, 5 - arachidi/arachides/peanuts, 6 - soia/soja/soy,
7 - lattosio/lactose, 8 - frutta a guscio/fruits à coques/nuts in shell, 9 - sedano/celery/celeriac, 10 - senape/moutarde/mustard,
11 - semi di sesamo/graines de sésame/sesame seeds, 12 - solfiti/sulfites, 13 - lupini/lupin/lupins, 14 - molluschi/mollusques/shellfis